




**windchill 38  
degrees,  
pressure 30.19  
inches and falling**



Chaz

 [\*\*cvillette\*\*](https://cvillette.livejournal.com/)

<https://cvillette.livejournal.com/>  
2007-12-13 10:54:00

**MOOD:** 😊 cheerful

**MUSIC:** The Indigo Girls - Starkville


If we were further north, it would be snow. But from the forecast, it looks like rain all day.

Sounds like another good day for soup, doesn't it?

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How about split pea soup, aka pease porridge? It's easy, cheap, and filling, and you can make it vegetarian.

This one is for

 [\*\*beatriceeagle\*\*](https://beatriceeagle.livejournal.com/) (<https://beatriceeagle.livejournal.com/>).

You will need:

a bag of dried peas

an onion

two or three carrots (baby carrots are too sweet for soup. use old big carrots, peeled.)

something smoky--a ham bone with most of the ham eaten off, or a smoked turkey wing or leg, some cooked bacon, or smoked tofu if you are a vegetarian.

Some water or some vegetable or chicken or beef stock.

...and that's it. Salt (possibly) and pepper (definitely), maybe some herbs. Fresh sage is nice. Rosemary. Slightly musty-tasting or smoky herbs are preferable to sharp or sweet ones. Definitely bay leaves. Some sort of cooking oil. I use olive oil.

First empty your bag of dried peas into a colander. Rinse them and pick them over, looking for tiny little stones, which are not good in soup and are also superficially similar to dried peas, though usually a different color.

Do the thing with the vegetables where you dice them up (about fingertip size. Do not include any fingertips.) and then sweat them in oil until they are soft. We talked about sweating things before.

Once the onions are as transparent as the wings of a butterfly with all the scales rubbed off, add the picked-over peas and enough water or broth to cover. Also add your smoky thing. (Liquid smoke will do in a pinch, and Alton Brown has [a thing he does where he makes his own liquid smoke through an improvised still](https://www.livejournal.com/away?to=http%3A/www.barbecuenews.com/forum/topic.asp%3FARCHIVE%3Dtrue%26TOPIC_ID%3D3427%23top) ([https://www.livejournal.com/away?to=http%3A/www.barbecuenews.com/forum/topic.asp%3FARCHIVE%3Dtrue%26TOPIC\\_ID%3D3427%23top](https://www.livejournal.com/away?to=http%3A/www.barbecuenews.com/forum/topic.asp%3FARCHIVE%3Dtrue%26TOPIC_ID%3D3427%23top)) and your bay leaves. Leave this on low heat and walk away for a while.

A slow cooker works really well for this, by the way.

Come back and stir it every hour or so, checking to see if it is burning to the bottom of the pot and if it needs a little more water or broth. When it is soft and all the peas have broken down, and the texture is like porridge, you can eat it--or add your fresh herbs and give it another half an hour for the flavors to meld. Or let it get cold. And then spread the cold stuff on bread and eat it that way.

No, really. It's so good they wrote [a nursery rhyme](https://www.livejournal.com/away?to=http%3A/en.wikipedia.org/wiki/Pease_Porridge_Hot) ([https://www.livejournal.com/away?to=http%3A/en.wikipedia.org/wiki/Pease\\_Porridge\\_Hot](https://www.livejournal.com/away?to=http%3A/en.wikipedia.org/wiki/Pease_Porridge_Hot)) about it.

You could also add parsnips or turnips or potatoes if you had them and liked more vegetable and/or starchiness. You could add a can of tomatoes for brightness and acidity. You could add garlic, because really, what's not better with garlic? (Chocolate ice cream? Maybe.)

#### **Failure Modes:**

You burned it.

You didn't let it cook long enough for the peas to get soft.

You used those baby carrots I told you were too sweet to use.

**TAGS:** [recipes](#)



[locked] Dream Journal

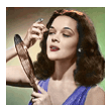
All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

Elvis doesn't live here anymore.

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

Poppets. Puppets. Poppet puppets. Scary.

6 comments



**So long, Pop. I'm off to check my tiger trap.**

 Ometotchtli

December 13 2007, 19:56:01 UTC

COLLAPSE

*Do not include any fingertips.*

Dude. So admit it. You changed your name at 18, and you are secretly notoriously out-of-control child comic strip star Calvin!

Right age, more or less. Right hair.

Right taste in clothes.

Admit it. Somewhere in that battered steamer trunk you use as a coffee table, there's a threadbare stuffed tiger, isn't there? And a folded up cardboard box in the coat closet labeled "Transmogriifier."



**Re: So long, Pop. I'm off to check my tiger trap.**

 cvillette

December 13 2007, 20:00:54 UTC

COLLAPSE

Of course not! A data wizard like yourself could surely uncover it, if I had engaged in any such underhandedness.

I'm just a simple boy from Las Vegas. I've never been near an unnamed town in the Midwest.

And that's the unvarnished truth.



 beatriceeagle

December 13 2007, 22:34:15 UTC

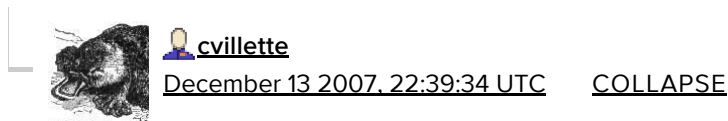
COLLAPSE

\*takes notes\*

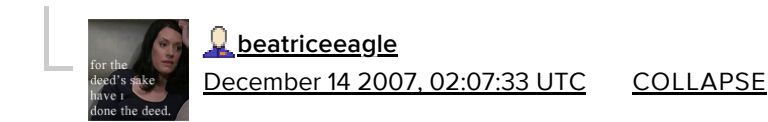
Come Christmas break, when I have time again, I can see this recipe leading to *days* of pretending I'm Laura

Ingalls. Not that, you know, I'd ever do something as silly as playing pretend.

(Thank you! So much!)

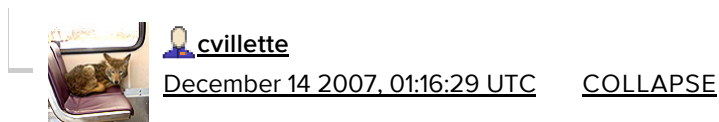


I thought you would like that. You're welcome!



It combines soup and the mid-nineteenth century frontier. How could I *not* like it?

*Deleted comment*



You know, I have never tried it.

You could try a shot of bourbon. Booze releases alcohol-soluble flavor compounds, so it would probably round the flavor, no matter what.

Porter gives me a wrong taste in my head when I think bout the combination, but it works beautifully in pot roast.

(Emeril LaGasse hurts my heart. I'm watching the Food Network\* and he's using his chef's knife to cut brownies still in the Pyrex pan. Poor knife. I would give it a better home. He's a menace and should be stopped.)

(\*It's not my fault he's on before Alton!)